Slow cooked beef & red wine casserole
RECIPE

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COOK TIME	8 hours
PREP TIME	15 mins
SERVES	4 x

Slow Cooked Beef & Red Wine Casserole

INGREDIENTS

- Canola Oil Spray
- 500 g lean Beef, cubed
- 200 g Mushrooms, sliced
- 3 Carrots (300 g), peeled & sliced
- 3 Potatoes (450 g), peeled & diced
- 2 tbsp No Added Salt Tomato Paste (70 g)
- 1/4 cup Red Wine (62 mL)
- 1/2 cup Water (125 mL)
- 1 MasterFoods™ Beef & Red Wine Casserole Recipe Base
- 300 g Green Beans, trimmed and steamed.

METHOD

1. Heat oil in pan and cook beef until brown.
2. Add beef, veggies, tomato paste, water, red wine and Recipe Base into a slow cooker and stir to combine.
3. Cook for 4 hours on high or 8 hours on low. Please note slow cookers vary. Recipe is based on using a 3 litre slow cooker.
4. Serve your MasterFoods™ Beef and Red Wine Casserole with steamed green beans.
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6. For extra veggies, add 1 eggplant, cubed.

Source URL:
https://www.masterfoods.com.au/recipes/slow-cooked-beef-red-wine-casserole